

¹²Mother's Day

Recipes for Brunch & Dessert



RECIPE LION
Blogger Edition

12 Mother's Day Recipes for Brunch and Dessert: Blogger Edition

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Letter from the Editors

Dear Cooking Enthusiast:

Celebrate Mom this year by cooking or baking something fabulous for her. Rather than heading out to a restaurant, treat your Mom to something special at home; the effort will be all the more appreciated. You don't need to be a cooking expert to try your hand at one of these brunch recipes and easy dessert recipes. You can start your Mother's day out right by treating her to a delicious breakfast or brunch with these easy to follow and eye-catching recipes. Also with these decadent and easy dessert recipes you can finish her day off with something sweet. These Mother's day recipes are everything you need to create a wonderful gift for Mom.

This collection of *12 Mother's Day Recipes for Brunch and Dessert: Blogger Edition* includes a variety of dessert and brunch ideas, like molten chocolate cake, muffins, pies, quiche, cinnamon rolls and more. With recipes like this you'll be sure to make your Mom's day and put a smile on her face.

Celebrate Mom right and have a great holiday!

Sincerely,

The Editors of RecipeLion

Table of Contents

Best Mother's Day Brunch Recipes.....	5
Eggs in a Ham Basket	5
Orange Marmalade Muffins.....	7
Lightened Up Classic Quiche Lorraine.....	9
Easy Cheese Danish.....	11
From Scratch Cinnamon Rolls	13
Strawberry Stuffed French Toast with Syrup	15
Mother's Day Dessert Recipes	17
Chocolate Mousse-Filled Oranges	17
Angel Fluff	19
Lemonade Pie.....	21
Mock Moon Pie Cookies	22
Lemon Cheesecake with Lavender Crust	23
Molten Chocolate Cakes	26

Best Mother's Day Brunch Recipes

Eggs in a Ham Basket

By: Solomon from [BnBfinder](#) with credit to the [White Cedar Inn in Freeport, Me](#)



If you're looking for delicious and easy breakfast recipes, try Eggs in a Ham Basket! Its delectable combination of herbs and Dijon mustard make it a quick favorite. It's also a great idea for easy Mother's Day brunch recipes!

Serves: 4

Cooking Time: 20 min

Ingredients

- 3 eggs
- 1 teaspoon Dijon mustard
- ¹/₄ cup plain yogurt or half n half
- ³/₄ cup cheddar cheese, grated
- 2 tablespoons chives
- 2 tablespoons parsley
- 2 tablespoons basil
- 2 tablespoons tarragon
- 1 to 2 scallions, chopped
- 4 cherry tomatoes, halved
- 4 slices ham, thinly sliced

Instructions

1. Preheat oven to 350 degree F.

2. Put aside 1 tsp each of the herbs, the cherry tomatoes and 1/4 cup of cheese to top the eggs.
3. Whisk all other ingredients, except for the ham together in a bowl.
4. Lightly grease a muffin tin (if using a 'Texas-size' tin, you'll need to double the recipe).
5. Fit ham slices in each muffin slot and fold slightly to fit, making a 'cup' for the egg mixture. The edges will come up over the top, you want that! They will also char slightly when cooking, that's ok, too.
6. Pour egg mixture into each 'ham cup' to about 3/4 full (they will rise).
7. Place 2 halves of cherry tomato on top. Top that with remaining cheese & herbs.
8. Fill the empty muffin slots with water, about 1/2-3/4 full, to aid cooking (good idea for any baking to fill those empty slots).
9. Bake at 350 degrees F for 18-20 minutes.

Notes

Mother's Day tip: Cherry tomatoes make great "eyes" and chives can be used to create a smiley face.

Orange Marmalade Muffins

By: Krissy from [The Food Addicts](#)



Orange Marmalade Muffins are crunchy, zesty, and delicious. The bright, fresh flavor is a great way to wake up in the morning! These are also a great idea if you're thinking of making some Mother's Day brunch recipes.

Cooking Time: 25 min

Ingredients

- 2 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/4 tablespoon baking soda
- 1 teaspoon salt
- 1 tablespoon orange zest, grated
- 2/3 cup orange juice
- 1/2 cup butter, melted
- 2 eggs
- 3 tablespoons orange marmalade
- pistachio nuts, to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Combine the flour, sugar, baking powder, baking soda, salt, and orange zest.
3. Combine the orange juice, butter, eggs, and marmalade and mix into the previous mixture to form a batter.

4. Pour the batter $\frac{3}{4}$ full in the muffin cups.
5. Sprinkle them with crushed pistachio nuts and bake at 350 degrees F for 15-20 minutes for minis and 20-25 minutes for regular-sized muffins.

Notes

If you would like the muffins to have more of a crunch, add crushed pistachio nuts into the batter.

Lightened Up Classic Quiche Lorraine

By: Renee from [My Kitchen Adventures](http://MyKitchenAdventures.com)



Make up the perfect brunch for friends or family with this delicious Lightened Up Classic Quiche Lorraine. If you were looking for brunch recipes to impress and please, this one will do the trick.

Serves: 12

Ingredients

- 2 frozen deep dish pie crusts, prebaked according to package directions
- 1 tablespoon unsalted butter
- 1 cup onion, chopped
- 9 slices precooked bacon, chopped
- $\frac{1}{4}$ teaspoon dried thyme
- 5 large eggs
- 2 egg whites
- 1 cup fat-free half and half
- 1 cup skim milk
- 1 tablespoon all purpose flour
- $\frac{1}{2}$ teaspoon dried tarragon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon fresh ground pepper
- 1 $\frac{1}{2}$ cups shredded Swiss cheese
- $\frac{1}{4}$ cup Parmesan cheese

Instructions

1. Position empty prebaked pie shells on a baking sheet. Preheat oven to 350 degrees F.

2. In a small nonstick skillet, on med heat, melt 1 tablespoon unsalted butter. Sauté the onion until soft, about 5 minutes. Add the bacon and the thyme. Cook for another 2 - 3 minutes. Turn off heat and set aside.
3. In large bowl, combine the eggs, egg whites, fat free half and half, skim milk, flour, tarragon, salt, pepper, and nutmeg. Whisk until eggs mixture is frothy. In another bowl, combine the cheeses.
4. Take 1/4th of the onion/bacon mixture and spread on the bottom of each pie shell. Top each shell with 1/4th of the cheese mixture. Pour enough egg mixture to go up half the side of the shells.
5. Repeat layering with the rest of the onion/bacon mixture, followed by the rest of the cheese and then topped off with the rest of the egg mixture.
6. Place in oven and bake until the middle of each quiche is set, approx. 40 - 45 minutes. If crust begins to get too brown, cover the edges in foil. Remove from oven and allow to sit on wire rack for another 10 minutes before cutting. Serve warm or at room temperature.
7. You can freeze the second quiche, once it has cooled by covering in foil and placing inside a gallon sized freezer bag. Write on the bag what it is, the date, and the points plus per serving along with the reheating instructions...which are: once thawed, reheat quiche in a 350 degree F oven for 20 minutes or until warm.

Easy Cheese Danish

By: Renee from [My Kitchen Adventures](http://MyKitchenAdventures.com)



Make your Mom's day special by baking up one of the most delicious Danish recipes. This Easy Cheese Danish goes perfectly with a cup of coffee or tea and will brighten anyone's day as a yummy brunch item.

Yields: 18

Ingredients

- 1 (17.3-ounce) package of frozen puff pastry, defrosted (I used Pepperidge Farm)
- 8 ounces reduced fat cream cheese, softened
- $\frac{1}{3}$ cup granulated sugar
- 1 large egg yolk, room temperature
- 2 tablespoons low-fat ricotta cheese
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$ teaspoon Kosher salt
- zest of one lemon
- 1 egg, beaten w/ tablespoon of water for egg wash

Instructions

1. Preheat the oven to 400 degrees F. Line 2 sheet pans with parchment, non stick foil or silpats.
2. Place cream cheese and granulated sugar in large bowl and beat with electric mixer until smooth.
3. With mixer on low, add in yolk, ricotta, vanilla extract, and salt and mix until just combined. Fold in lemon zest with rubber spatula. (Don't use mixer, the zest will stick to the beaters)

4. Unfold one sheet of puff pastry onto a lightly floured work surface. (I used waxed paper)
5. Roll the pasty slightly with a floured rolling pin until it's roughly a 10" x 10" square. Cut the sheet into 9 pieces with a sharp knife. Transfer squares to pan.
6. Place a 1/2 tablespoon of cheese mixture in the middle of each square.
7. With pastry brush (or I just use my finger tips) brush the border of each Danish with egg wash and fold two opposite corners together at center and try to stretch tip under pastry, brushing and overlapping so they firmly stick. Brush the tops of the pastries with egg wash.
8. Repeat with remaining puff pastry sheet and filling. (You may have extra filling leftover)
9. Put baking sheets into refrigerator for 15 minutes. Then, bake for about 20 minutes or until golden brown and puffed. Serve warm.

Nutritional Information

Serving size - 1 Danish (Nutritional information for plain cheese Danish) Calories - 156.5 Total Fat - 9.6g, Carb. - 13.6g, Protein - 3.5g, Fiber - 0.2g

From Scratch Cinnamon Rolls

By: Renee from [My Kitchen Adventures](#)



Make these From Scratch Cinnamon Rolls for your next Sunday brunch or breakfast and you'll have people lining up for seconds. It's a winner among cinnamon roll recipes and makes a great addition to a Mother's Day brunch.

Yields: 8

Cooking Time: 30 min

Ingredients

- 2 1/2 teaspoons active dry yeast
- 3/4 cup lukewarm water
- 1/4 cup lukewarm skim milk
- 3 tablespoons sugar
- 3 1/2 cups KAF bread flour
- 5 tablespoons unsalted butter, sliced into 5 pieces, at cool room temperature
- 1 1/4 teaspoons Kosher salt
- For the filling:
- 1/4 cup brown sugar, loosely packed
- 1/4 cup granulated sugar
- 1 tablespoon cinnamon
- 2 teaspoons all purpose flour
- 2 tablespoons skim milk, to brush onto dough
- For Frosting (optional):
- 1 cup powdered sugar
- 2 tablespoons skim milk
- 1/2 teaspoon pure vanilla extract

Instructions

1. In a 4 cup glass measuring cup, add water and milk. Add the 3 tablespoons sugar and stir to combine. Whisk in the yeast and allow to sit for 5 to 10 min.
2. In the bowl of a stand mixer, add the flour and the salt. With the dough hook in place, combine them. Add the butter with the mixer running, one piece at time. Slowly pour the milk/water mixer in while the mixer is running until sticky dough forms. (You may need to add more water. Do this in tablespoons until the dough forms)
3. Continue to knead on medium speed for 5 to 7 minutes. Dough will be soft, but should pull away from the sides and not be sticky. (Adjust the flour/water to achieve desired consistency if needed. Flour will hold more or less water depending on the humidity and temperature of your kitchen.)
4. Remove dough to a large greased bowl (cooking spray) covered with plastic wrap and let sit in a warm place until doubled in size. About 1 hour. (Again, the amount of time needed to get the dough to double depends on your kitchen. I like to turn my oven on and preheat it to 400, and then turn it off. I then place my bowl of dough on TOP of the oven, where the surface is now warm; this helps to achieve a good rise, even when my kitchen is cool.)
5. After dough has risen, punch it down, and roll out on a greased surface. (cooking spray works well) Roll out to a 16" x 12" rectangle. Combine the filling ingredients in a small bowl. Brush the surface of the rectangle with the skim milk.
6. Preheat oven to 375 degrees F
7. Sprinkle evenly with the sugar, brown sugar, flour mixture. Starting at the long side, roll up, firmly but not too tight. Pinch the seam where the dough meets to keep the dough together.
8. Now you should have an approx 16" roll. Cut it in half and then cut each half again and then again with a serrated knife in a back and forth motion. You now have 8 cinnamon rolls.
9. Spray a 9" x 13" glass baking dish with cooking spray and arrange the rolls in the pan so they have a bit of room between each. Cover with plastic wrap sprayed with cooking spray and allow to rise - about an hour.
10. Bake rolls in oven for about 25 - 30 min or until they are brown around the edges and beginning to turn golden brown across the center. If frosting, combine frosting ingredients and drizzle over the rolls when they are done.

Nutritional Information

(For one unfrosted roll) Calories - 321.6, Total Fat - 7.7g, Carb. - 59.1g, Protein - 6.0g, Fiber - 1.5g

Strawberry Stuffed French Toast with Syrup

By: Laura from [Real Mom Kitchen](#)



Add this fantastic Strawberry Stuffed French Toast with Syrup to your list of easy brunch recipes. This easy to make French toast has a delicious recipe for fruity syrup that puts the perfect finishing touch on this dish.

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup powdered sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon cinnamon
- 10 slices bread (I used Texas toast)
- 3 cups strawberries, hulled and sliced
- 4 eggs, beaten
- 2 1/2 tablespoons milk
- 4 tablespoons butter (optional)
- 2 tablespoons powdered sugar (extra)
- Strawberry Syrup:
 - 1/2 cup maple syrup
 - 2 tablespoons orange juice
 - 3/4 cup pureed strawberries

Instructions

For Toast:

1. Combine the cream cheese, 1/2 cup powdered sugar, vanilla and cinnamon, and beat until smooth, and then spread 1/2 the mixture on one side of five slices of bread.
2. Top with the sliced strawberries (you will have some extra). Spread more of the remaining mixture on the remaining five pieces of bread and place on top, and make five sandwiches, pressing them together gently to enclose strawberries inside.
3. Beat the eggs and milk together and set aside.
4. Preheat the oven to 400 degrees F. Spray a baking sheet with cooking spray and place in oven to warm up.
5. Melt 1/2 tablespoon or so of butter in a frying pan. Take the sandwiches, one by one, and place in the egg and milk mixture, turning so that the mixture covers both sides.
6. Transfer the sandwich to the pan and cook until the first side is lightly brown. Flip over and cook the other side.
7. When both sides are lightly brown, place the sandwich on the baking sheet in the oven to keep warm. Before serving, top with the extra sliced strawberries and 2 tbsp powdered sugar. Drizzle with maple syrup or the Strawberry Syrup recipe below.

For Strawberry Syrup:

1. Combine all the ingredients in a small pan. Stirring constantly, heat mixture over medium heat until it begins to thicken (approximately 5 minutes).
2. While still warm, pour over French Toast and serve immediately.

Mother's Day Dessert Recipes

Chocolate Mousse-Filled Oranges

By: Krissy from [The Food Addicts](#)



If you're looking for easy dessert recipes that are as beautiful to look at as they are to eat, then this artful mousse idea will peak your eyes and ears. Chocolate Mousse-Filled Oranges are unique, decadent and make quite a statement.

Refrigerate Time: 4 hr

Ingredients

- 5 ounces bittersweet chocolate (you can use chocolate chips)
- 2 tablespoons coffee
- 2 tablespoons Grand Marnier liquor
- 4 large eggs, separate whites from yolks and save both
- 1 cup heavy cream
- 1 tablespoon sugar
- 4 oranges
- whipped cream (optional)

Instructions

1. In a double boiler, combine bittersweet chocolate along with coffee and Grand Marnier. Stir until melted and smooth. Remove from heat.
2. When chocolate has cooled, whisk in egg yolks, one at a time. Keep in mind that this is a classic French mousse recipe so it requires raw eggs which will not be cooked.
3. In a mixer, whip chilled heavy cream to soft peaks.

4. In another bowl beat the egg whites until foamy. Add sugar and beat to soft peaks.
5. Fold half of whites into chocolate until incorporated, and then fold in rest of whites. Finally, fold in whipped cream.
6. Keep in the fridge to chill at least 4 hours before serving.
7. To serve, cut 4 oranges in half and scoop out the flesh without breaking the skin.
8. Fill the shells with the chocolate mousse, top with whipped cream, and sprinkle with orange zest.

Angel Fluff

By: Krissy from [Mommy Hates Cooking](#)



If you're a fan of angel food cake and cherry pie filling, then this is one of those easy to make dessert recipes you've been looking for! Angel Fluff is light and delicious: one of our simple dessert recipes that will leave everyone asking for more.

Ingredients

- 1 angel food cake
- 1 cup powdered sugar
- 1 (8 ounce) package low fat cream cheese, softened
- 1 container fat free Cool Whip
- 1 can (21 ounce) cherry pie filling
- pecans, optional

Instructions

1. Start by tearing the angel food cake into small pieces, this would basically make it about 5 cups of torn pieces.
2. In a medium sized bowl mix the sugar and cream cheese, beating until well blended.
3. Add in the cool whip, but be sure to reserve about 2oz for the top of the dessert. Go ahead and stir the pecans into the mixture if you choose to use them. Also, stir in the angel food cake

pieces.

4. In a nice large bowl, spoon 1/2 the mixture onto the bottom, top with about 3/4 of the cherry pie filling.
5. Add the remaining mixture and the last bit of cool whip.
6. Top with the last of the pie filling and sprinkle with a few more pecans and you have a nice, beautiful dessert. Serve chilled.

Lemonade Pie

By: Kristl Story from [The Budget Diet](#)



No Bake Lemonade Pie is perfect because it's a no bake pie with just 4 ingredients, making it simple enough for a child to make easy Mother's Day desserts! The lemon flavor makes it the perfect pie to introduce the warm weather with.

Ingredients

- 12 ounces Cool Whip, thawed
- 1 can sweetened condensed milk
- 1 can (6 ounce) frozen lemonade concentrate, thawed
- 1 graham cracker crust

Instructions

1. Mix together the cool whip; sweetened condensed milk & lemonade concentrate until smooth.
2. Pour into the graham cracker crust.
3. Refrigerate or freeze until time to serve. It's delicious either way, but the frozen pie is my favorite!

Mock Moon Pie Cookies

By: Danica from [Danica's Daily](#)



You won't be able to get enough of this yummy cookie and you'll definitely be adding it to your list of easy cookie recipes. The too simple, too delicious Mock Moon Pie Cookies will become an addictive habit, I swear. Bonus, they're no-bake too!

Yields: 25

Ingredients

- 25 Reduced Fat Ritz Crackers
- 25 teaspoons honey roasted creamy peanut butter
- 25 teaspoons marshmallow crème
- 4 ounces milk or dark chocolate

Instructions

1. Line 2 cookies sheets with parchment paper. Place 25 crackers on the cookie sheet then top with the 25 teaspoons of peanut butter and marshmallow crème. Refrigerate for 30 minutes to 1 hour.
2. Melt chocolate in a double boiler over medium low heat. Once melted, turn heat to low to keep chocolate warm.
3. Using two teaspoons, drop one peanut butter marshmallow covered cracker in the chocolate using the spoons to coat it with chocolate. Lift the cracker out of the chocolate shaking off excess chocolate. Place on the parchment paper and repeat with remaining crackers.
4. Refrigerate until cooled and the chocolate is hard, about 20 minutes. Store in the fridge or freezer in an air tight container.

Lemon Cheesecake with Lavender Crust

By: Eliza from [The Recipe Blog](#)



For a simply divine and luxurious dessert you'll have to try this Lemon Cheesecake with Lavender Crust. It's one of the best cheesecake recipes you can find. If you're a fan of lemon desserts then you'll fall in love with this dessert.

Ingredients

- For Shortbread Crust:
- 5 ounces plain flour
- 4 ounces butter, softened
- 2 ounces lavender sugar (caster), see recipe below
- 1 ounce cornflower
- Filling:
- 20 ounces double cream, lightly whipped
- 17 1/2 ounces mascarpone cheese
- finely grated zest and juice of 2 lemons
- 2 tablespoons icing sugar, sifted
- Lavender sugar:
- 2 pounds caster sugar
- 2 teaspoons dried lavender blossoms or fresh flower heads
- For Candied Citrus Zest:
- 2 large organic lemons, limes, oranges or a mixture
- 2 1/2 ounces cold water
- 2 1/2 ounces granulated sugar

Instructions

For Shortbread crust:

1. Put the butter and sugar into a mixing bowl and beat until pale and creamy.
2. Sieve the flour and corn flour into the bowl and mix well, wrap in cling film and put into the refrigerator for 30 minutes. Place the dough between 2 sheets of cling film roll out to fit the tin.
3. Preheat oven to 350 degrees F.
4. Put into the prepared tin and lightly press down into the edges. Prick all over and then place on the middle shelf of the oven and bake for about 20 minutes, or until a very light gold color.
5. Remove from oven, put onto a cooling rack and leave until completely cool.

For Filling:

1. Beat the cream and mascarpone in a bowl until smooth.
2. Add the lemon juice and zest plus the icing sugar, mix only until combined (taste and adjust sugar or lemon), spoon over the base and smooth the top, refrigerate.
3. Decorate top of cheesecake with candied citrus zest if desired (recipe below).

For Candied citrus zest:

1. Wash the fruit using a soft brush under cold running water.
2. Using a zester, remove the zest from the fruits in long strips.
3. Place into a saucepan and cover with cold water, cook over a medium heat, bring up to the simmer then cook for five minutes.
4. Remove from heat, drain and return them to the pan.
5. Add cold water and sugar, bring up to the simmer, reduce temperature to low and continue cooking until translucent and the water becomes syrupy and thickens.
6. Continue cooking for ten minutes then remove from the heat, (carefully) take the zest from the pan and place over a wire rack, separating the strips as you work.
7. Leave to cool and dry.
8. Dust in fine sugar (optional).

For Lavender sugar:

1. If using fresh flower heads, blanch in boiling water for 1 minute, remove from the pan and place on kitchen paper – pat dry.
2. If the flowers are fresh, allow them to dry, and then layer the sugar and lavender blossom in the Kilner Jar and seal.
3. Put in a cool, dry place (a larder, cupboard or pantry) for two weeks.
4. Pour the sugar and lavender mixture through a sieve to remove the blossoms and return to a clean Kilner Jar.

Note: This sugar can be used in shortbread, biscuits, ice cream or tea.

Molten Chocolate Cakes

By: Sara from [Cook with Sara](#)



Easy chocolate dessert recipes are a good thing to keep on hand, for holidays, parties and just because. This recipe title should really be called Easy and Scrumptious Molten Chocolate Cakes because that's what they are. This is a super fast dessert - in fact it can be totally ready and served 30 minutes once you assemble your ingredients!

Cooking Time: 14 min

Ingredients

- 4 ounces semisweet chocolates (can use chocolate chips)
- 1/2 cup butter
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 6 tablespoons flour
- ice cream or whipped cream (optional)

Instructions

1. Preheat oven to 425 degrees F.
2. In a medium saucepan, melt chocolate and butter over low heat, stirring constantly.
3. Whisk in powdered sugar, eggs, egg yolks and flour. Whisk well to incorporate all ingredients.
4. Pour into 4 greased ramekins. Bake for 14 minutes.
5. Remove from oven and let sit for 1 minute, then carefully run knife around the cake edges and invert the ramekins onto individual plates.

6. Serve with ice cream or whipped cream. Refrigerate leftovers.



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- *12 Mother's Day Recipes for Brunch and Dessert: Blogger Edition*, including:
 - Lightened Up Classic Quiche Lorraine
 - Lemonade Pie
 - Easy Cheese Danish
 - Eggs in a Ham Basket

and more!



12 Mother's Day Recipes for Brunch and Dessert: Blogger Edition Index

Angel Fluff,19

Best Mother's Day Brunch Recipes,5

Chocolate Mousse-Filled Oranges,17

Copyright,2

Easy Cheese Danish,11

Eggs in a Ham Basket,5

From Scratch Cinnamon Rolls,13

Lemon Cheesecake with Lavender Crust,23

Lemonade Pie,21

Letter from the Editors,3

Lightened Up Classic Quiche Lorraine,9

Mock Moon Pie Cookies,22

Molten Chocolate Cakes,26

Mother's Day Dessert Recipes,17

Orange Marmalade Muffins,7

Strawberry Stuffed French Toast with Syrup,15

Table of Contents,4